

歡迎

Huan Ying! Welcome to the

House of Hunan

Bloomington

and an Epicurean tour of China: from Peking and the gourmet cuisine of the Mandarins . . . to the inland provinces and the spicy foods of Hunan and Szechwan . . . to the coastal cities and the more familiar foods of Canton and Shanghai. At the House of Hunan, we specialize in Mandarin, Hunan and Szechwan cuisines; however, we offer a wide selection of dishes, representing all four regional cooking styles.

- **MANDARIN** — the eclectic style of the northern capital of Peking where for centuries the finest chefs throughout China were recruited to create dishes for the imperial banquets of the Mandarins. Mandarin dishes tend to be subtle and delicately flavored. And in contrast to the familiar quick stir-fry method of Chinese cooking, Mandarin dishes tend to require lengthy preparation. Menu item 514, Peking Duck is a famous example, requiring 24-hours notice for advance preparation.
- **HUNAN AND SZECHWAN** — western regional cooking, where hot peppers and Szechwan peppercorns are used to prepare dishes of mouth-tingling delight. Extra spicy dishes are marked **HOT!** on the menu to attract those devotees of the spicy. Diners with more delicate palates may order a milder version of these dishes by specifying "no peppers," while those addicted to the numbing pleasures of hot peppers may request "very hot."
- **SHANGHAI** — and the coastal cuisines, featuring dishes of exquisite delicacy. The Shanghai style is characterized by abundant use of fish and shellfish and vegetables. Dishes are gently spiced, utilizing soy sauce and sugar as principal flavorings.
- **CANTONESE** — southern regional cooking is the most familiar to Americans since this was the type of Chinese cooking first introduced here. Cantonese cooking utilizes stir fry and blanching and is noted for crisp, under-done vegetables. There are several popular Cantonese dishes on our menu, including four varieties of chow mein — ch'ao (to fry) me-in (noodles), as well as such favorites as barbecued pork and barbecued ribs.

The origin of each dish on the menu is listed next to its name to help guide you on your gastronomic tour of China. Explore, experiment and discover why Chinese is one of the world's great cuisines.

HOW TO ORDER

Chinese meals are best enjoyed "family style" with a variety of dishes shared by all.

HOW MANY DISHES? — You should order as many main dishes as the number in your party. The selection of soup and appetizers depends upon the size and urgency of your appetite.

A typical Chinese dinner would include one shellfish or fish dish and one meat and/or poultry dish, depending upon the size of the group. These may be complemented by vegetable dishes. Large groups will be able to enjoy a sampling of both shellfish and fish dishes and each type of meat dish: beef, pork and lamb, as well as chicken and duck. Groups of ten or more, however, are advised to order two orders of favorite dishes, so each member of the group may enjoy a sufficient serving. Larger groups may wish to indulge their palates in a House of Hunan banquet, as our Head Chef is especially famous for his banquet dishes. Advance notice is necessary because of the elaborate preparation banquet dishes require.

Ch-en Tsai

Appetizers

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|---|---------|---|------|
| 春 | 卷 | 1. CH'UN CHÜAN — Spring Rolls (Shanghai)..... | 2.25 |
| | | <i>Egg rolls filled with diced Chicken, Shrimp and Vegetables</i> | |
| 蝦 | 吐 司 | 2. HSIA TU SZU — Shrimp Toast (Shanghai)..... | 3.25 |
| | | <i>Shrimp minced with water chestnuts and spices, spread on toast, then dipped in an egg batter and deep fried</i> | |
| 鍋 | 貼 | 3. KUO-TEH — (8) Pot Stickers (Peking)..... | 3.25 |
| | | <i>Fried dumplings with ground meat and vegetable filling</i> | |
| 烤 | 排 骨 | 4. K'AO-PAI-KU — (4) Barbecued Spareribs (Canton)..... | 3.95 |
| 乳 | 酪 蟹 肉 | 5. CRAB RONGOON..... | 3.25 |
| | | <i>Crab meat with cream cheese.</i> | |
| 炸 | 雲 吞 | 6. CH'AO HUN TUN — (8) Fried Won Ton (Canton)..... | 2.25 |
| | | <i>Meat filled dumplings deep fried 'til crispy</i> | |
| 沙 | 茶 牛 肉 串 | 7. SA CHA NIU JOU TUAN — (4) Satay Beef (Mandarin)..... | 2.95 |
| | | <i>Marinated slices of barbecued beef on skewers</i> | |
| 火 | 焰 拼 盤 | 8. HO YENG PING PAN — Genghis Khan | 3.50 |
| | | <i>Barbecued sparerib, shrimp toast, egg roll, satay beef, won ton and kuo-teh each 1 of each per order. Served with fire pot for two or more</i> | |

Chilled

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| 五 | 香 牛 肉 | 9. WU-SHANG NIU JOU — Marinated Beef (Shanghai)..... | 4.25 |
| | | <i>A delectable cold serving of meat marinated in five-spice sauce</i> | |
| 棒 | 棒 鷄 | 10. BAHN BAHN CHEE — Hacked Chicken (Hunan)..... | 4.25 |
| | | <i>HOT! Shredded chicken breast in sesame paste and chili peppers</i> | |
| 酸 | 辣 白 菜 | 11. SUAN LA BAI TSAI — Hot and Sour Cabbage (Szechwan)..... | 3.95 |
| | | <i>HOT! Spicy cold salad of marinated cabbage and red bell peppers</i> | |
| 雪 | 花 桃 仁 | 12. SHU-AY-HUA T'AO JEN — Crispy Walnuts (Hunan)..... | 3.95 |
| | | <i>Walnuts crystallized in honey</i> | |
| 涼 | 拌 蜆 皮 | 13. HAI CHE P'I — Jelly Fish (Shanghai)..... | 6.50 |
| | | <i>Mild and crunchy, noodle-like threads of marinated jelly fish</i> | |
| | | <i>A rare delicacy</i> | |
| 蘇 | 州 醬 鴨 | 14. CHIANG YA — Five Flavor Duck | 5.50 |
| | | <i>Delicate cold serving of duck marinated in five-spice sauce</i> | |
| 雙 | 拼 | 15. SU'ANG PING — Two Delicacies | 7.95 |
| | | <i>Chef's selection of two cold appetizers</i> | |
| 三 | 色 拼 盤 | 16. SAN-SUH PING PAN — Three Delicacies | 11.95 |
| | | <i>Chef's selection of three cold appetizers</i> | |
| 十 | 錦 拼 盤 | 17. SHIH CHING PING PAN — Many Delicacies..... | Large — 20.00 |
| | | <i>Chef's favorite assortment of cold appetizers</i> | Grand — 25.00 |
| | | <i>(Please order 5 - hours in advance)</i> | |

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T'ang

Soup

- 酸辣湯 21. SUAN LA T'ANG — Hot and Sour Soup (*Peking*) 1.95
HOT! Rich, spicy chicken broth with pork, bean curd and bamboo shoots
- 雲吞湯 22. HUN TUN T'ANG — Won Ton Soup (*Canton*) 1.75
Our version of the popular Chinese dumpling soup
- 鷄片鍋巴湯 23. CHEE PIEN KUO BA T'ANG — Chicken Sizzling Rice (*Szechwan*) 3.25
Chicken, mushrooms and sizzling golden rice crust (Serves two)
- 蝦仁鍋巴湯 24. HSIA JEN KUO BA T'ANG — Shrimp Sizzling Rice (*Szechwan*)... 3.50
Shrimp, mushrooms and sizzling golden rice crust (Serves two)
- 蟹肉粟米湯 25. HSIEH FEN SU-MI-T'ANG — Velvet Corn Soup (*Canton*)..... 3.50
Creamy corn soup with crabmeat (Serves two)
- 冬菇鷄片湯 26. TUNG KU CHEE PIEN — Chicken Mushroom Soup (*Mandarin*)... 3.25
Subtle flavors of chicken and mushrooms complement each other in this delicate soup (Serves two)

Mi-en Lui

Bread and Noodles

- 銀絲捲 30. YIN SZU CHUAN — Hunan Silver Rolls (*Hunan*) 1.50
Slightly sweet steamed threads of pastry dough
- 炸銀絲捲 31. CH'AO YIN SZU CHUAN — Hunan Golden Rolls (*Hunan*) 1.50
Deep fried Hunan Silver Roll, crisp and tasty
- 紅油炒手 32. HUNG YU CH AO SO — Szechwan Won Ton (*Szechwan*)..... 2.25
HOT! Dumplings smothered in hot sauce
- 酸辣麵 33. SUAN LA MI-EN — Hot and Sour Noodles (*Hunan*)..... 2.50
HOT! Soft noodles with water cress in spicy brown sauce
- 擔擔麵 34. DAN DAN MI-EN — Szechwan Noodles (*Szechwan*) 2.95
HOT! Soft noodles with minced dried shrimp and pickled vegetables in sesame sauce
- 湖南炒麵 35. HUNAN CH'AO MI-EN — Hunan Special Fried Noodles (*Hunan*) 5.95
Fried Noodles with shrimp, chicken, pork and vegetables
- 肉絲炒麵 36. JOU SZU CH'AO MI-EN — Pork Fried Noodles 5.25
- 鷄絲炒麵 37. CHEE SZU CH'AO MI-EN — Chicken Fried Noodles..... 5.25
- 蝦炒麵 38. HSIA CH'AO MI-EN — Shrimp Fried Noodles 5.75
- 牛肉炒麵 39. NIU JOU CH'AO MI-EN — Beef Fried Noodles 5.25

Ch'ao Fan

Fried Rice

- 湖南炒飯 40. HUNAN CH'AO FAN — Hunan Fried Rice (*Hunan*) 5.95
Fried Rice with shrimp, pork, chicken and vegetables
- 肉絲炒飯 41. JOU SZU CH'AO FAN — Pork Fried Rice 5.25
- 鷄絲炒飯 42. CHEE SZU CH'AO FAN — Chicken Fried Rice 5.25
- 蝦仁炒飯 43. HSIA CH'AO FAN — Shrimp Fried Rice 5.75
- 牛肉炒飯 44. NIU JOU CH'AO FAN — Beef Fried Rice 5.25

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飯

Chef's Special Dinner

(for two or more)

Appetizers: Spareribs Cantonese, Spring Roll, and Fried Won Ton
Soup: Choice of Hot and Sour or Won Ton Soup
Entree: Select one entree per person from ala carte menu
Glass of Plum Wine

3.25 per person added to price of each entree.

Steamed Rice, Hot Tea and Fortune Cookie served with all entrees.

Ben Loh Ming Chai

House Specialties

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| 左宗棠雞 | 101. | TSO TSUNG TANG CHEE — General's Chicken (Hunan)..... | 8.50 |
| <i>Chunks of chicken sauteed with red peppers, garlic and ginger.
sauteed with vegetables in sweet sauce with dash of hot oil</i> | | | |
| 一鷄雙味 | 102. | YEE CHEE SU'ANG WEI — Two Flavored Chicken (Shanghai) | 8.95 |
| <i>One chicken, two different dishes: one hot and spicy, one mild and delicate</i> | | | |
| 炒三鮮 | 103. | CH'AO SAN HSIEN — Mandarin Combination (Mandarin)..... | 8.50 |
| <i>Shrimp, beef, and chicken sauteed with an assortment of
fresh Chinese vegetables.</i> | | | |
| 宮保兩樣 | 104. | KUNG BAO LEING YANG — Spicy Chicken and Shrimp (Szechwan). .. | 9.95 |
| <i>HOT! Diced shrimp and chicken sauteed with peanuts and red peppers</i> | | | |
| 麻辣雙味 | 105. | MA LA SU'ANG WEI — Spicy Beef and Scallops (Hunan)..... | 10.95 |
| <i>HOT! Ma (numb) la (hot) — a spicy combination of beef and scallops</i> | | | |
| 衡陽牛柳 | 106. | HUNG YAN NIU L'PO — Willow Beef (Hunan)..... | 9.50 |
| <i>HOT! Slices of filet mignon sauteed in hot sauce, garnished with watercress</i> | | | |
| 陳皮牛 | 107. | CH'EN P'I NIU JOU — Orange Beef (Hunan)..... | 8.95 |
| <i>HOT! Crunchy slices of beef sauteed with orange peel, hot peppers
and vegetables in a sweet hot sauce</i> | | | |
| 海鮮大會 | 108. | HAI GEN DA HUAY — Seafood Combination (Mandarin) | 9.95 |
| <i>Combination of seafood sauteed with an assortment of fresh
Chinese vegetables.</i> | | | |
| 海鮮雀巢 | 109. | HAI GEN JER CHAO — Neptune's Catch in Bird's Nest..... | 8.95 |
| <i>Sauteed best quality crabmeat, fish slices, scallops and prawns
served in a delicious nest made from crisp potatoes.</i> | | | |
| 蔥爆羊肉 | 110. | TS'UNG PAO YANG JOU — Mandarin Lamb (Peking)..... | 8.95 |
| <i>Stir-fried lamb with scallions in mild brown sauce</i> | | | |
| 湖南羊肉 | 111. | HUNAN YANG JOU — Leg of Lamb Hunan (Hunan)..... | 8.95 |
| <i>HOT! Marinated leg of lamb, thinly sliced and cooked
with scallions in spicy hot sauce</i> | | | |

Kuo Ba

Sizzling Rice

These delightful dishes are served in a sizzling tableside presentation.
The sizzling is caused when a deep fried boiled rice patty is added to the dish.

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| 三鮮鍋巴 | 201. | SAN HSIEN KUO BA — Special Sizzling Rice (Hunan)..... | 7.95 |
| <i>Sizzling rice with a combination of shrimp, chicken and vegetables</i> | | | |
| 鷄片鍋巴 | 202. | CHEE PIEN KUO BA — Chicken Sizzling Rice (Hunan) | 7.50 |
| 蝦仁鍋巴 | 203. | HSIA JEN KUO BA — Shrimp Sizzling Rice (Hunan)..... | 7.95 |
| 鮮貝鍋巴 | 204. | GAN BAY KUO BA — Scallops Sizzling Rice (Hunan)..... | 7.95 |

For diners on a restricted diet, we will be happy to omit salt, MSG, hot peppers, or other ingredients at your request.

本樓名菜

鍋巴

Before lunch, may we suggest . . .

Your Favorite Cocktail, Tropical Drinks or Oriental Wines and Beers

Tai Shan
Chinese White Wine

Wan Fu
French Wine with a Chinese accent

Hot Sake
Japanese Rice Wine

Tsing Tao
Chinese Beer

Kirin
Japanese Beer

Hot Appetizers

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| 春卷 | 1. Spring Rolls (2) (Shanghai) | 2.25 |
| | <i>Egg rolls filled with diced Chicken, Shrimp and Vegetables</i> | |
| 蝦吐司 | 2. Shrimp Toast (4) (Shanghai) | 2.95 |
| | <i>Shrimp minced with water chestnuts and spices, spread on toast, then dipped in an egg batter and deep fried</i> | |
| 鍋貼 | 3. Pot Stickers (8) (Peking) | 2.95 |
| | <i>Fried dumplings with ground meat and vegetable filling</i> | |
| 烤排骨 | 4. Barbecued Spareribs (4) (Canton) | 3.25 |
| 乳酪蟹肉 | 5. Crab Rangoon | 2.95 |
| | <i>Crab meat with cream cheese.</i> | |
| 炸雲吞 | 6. Fried Won Ton (8) (Canton) | 1.95 |
| | <i>Meat filled dumplings deep fried 'til crispy</i> | |
| 沙茶牛肉串 | 7. Satay Beef (4) (Mandarin) | 2.50 |
| | <i>Marinated slices of barbecued beef on skewers</i> | |
| 火焰拼盤 | 8. Genghis Khan per person | 3.00 |
| | <i>Assortment of five appetizers, for two or more. Served with fire pot</i> | |

Cold Appetizers

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| 棒棒雞 | 9. Hacked Chicken (Hunan) | 3.25 |
| | <i>HOT! Shredded chicken breast in sesame paste and chili peppers</i> | |
| 酸辣白菜 | 10. Hot and Sour Cabbage (Szechwan) | 2.95 |
| | <i>HOT! Spicy cold salad of marinated cabbage and red bell peppers</i> | |
| 雪花桃仁 | 11. Hsu-Ay-Hua T'ao Jen - Crispy Walnuts (Hunan) | 3.25 |
| | <i>Walnuts crystallized in honey.</i> | |
| 蘇州醬鴨 | 12. Five Flavor Duck (Peking) | 4.95 |
| | <i>Delicate cold serving of duck marinated in five-spice sauce</i> | |

Soup

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| 酸辣湯 | 13. Hot and Sour Soup (Peking) | 1.50 |
| | <i>HOT! Rich, spicy broth with pork, mushrooms, bean curd and bamboo shoots</i> | |
| 雲吞湯 | 14. Won Ton Soup (Canton) | 1.50 |
| | <i>Our version of the popular Chinese dumpling soup</i> | |
| 鷄片鍋巴湯 | 15. Chicken Sizzling Rice (Szechwan) | 2.95 |
| | <i>Chicken, mushrooms and sizzling golden rice crust
(Serves two as a side dish or one as a main dish)</i> | |
| 蝦仁鍋巴湯 | 16. Shrimp Sizzling Rice (Szechwan) | 3.25 |
| | <i>Shrimp, mushrooms and sizzling golden rice crust
(Serves two as a side dish or one as a main dish)</i> | |

For diners on a restricted diet, we will be happy to omit salt, MSG, hot peppers, or other ingredients at your request.

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Special Luncheon Platters

(Served with Soup, Egg Roll, Fried Rice, and Tea)

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|---------|-----|--|------|
| 青 椒 牛 | 17. | Pepper Steak (Mandarin) | 4.25 |
| | | <i>Beef tenderloin sauteed with fresh green peppers and onions in brown sauce</i> | |
| 排 骨 | 18. | Barbecued Spareribs (Canton) | 4.50 |
| | | <i>Meaty ribs, marinated in sweet soy sauce, then slowly barbecued</i> | |
| 蝦 龍 糊 | 19. | Shrimp with Lobster Sauce (Canton) | 4.75 |
| | | <i>Shrimp, stir fried in a brown egg sauce</i> | |
| 甜 酸 肉 | 20. | Sweet and Sour Pork (Canton) | 4.25 |
| | | <i>Pork dipped in batter, deep fried then stir fried with vegetables in sweet and sour sauce</i> | |
| 杏 仁 鷄 丁 | 21. | Chicken with Almonds (Canton) | 3.95 |
| | | <i>Diced chicken sauteed with almonds in sesame oil and wine</i> | |
| 磨 菇 鷄 片 | 22. | Chicken with Mushrooms (Canton) | 3.95 |
| | | <i>Sliced chicken, sauteed with mushrooms and fresh vegetables</i> | |
| 生 炒 蝦 片 | 23. | Shrimp with Vegetables (Shanghai) | 4.75 |
| | | <i>Sliced shrimp, shelled and sauteed with fresh vegetables</i> | |

Meat Specialties

(Served with Soup, Fried Rice, and Tea)

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| 魚 香 牛 肉 絲 | 24. | Beef with Garlic Sauce (Szechwan) | 4.50 |
| | | <i>HOT! Shredded beef, sauteed in hot spicy garlic sauce</i> | |
| 洋 蔥 牛 肉 | 25. | Beef with Onions (Canton) | 4.50 |
| | | <i>A hearty dish of thinly sliced beef stir fried with onions</i> | |
| 青 椒 牛 肉 絲 | 26. | Sweet Pepper Beef (Canton) | 4.50 |
| | | <i>Shredded beef sauteed with shredded sweet bell peppers</i> | |
| 芥 蘭 牛 肉 | 27. | Broccoli Beef (Mandarin) | 4.50 |
| | | <i>Sliced beef sauteed with fresh broccoli</i> | |
| 宮 保 牛 肉 | 28. | Kung Bao Beef with Peanuts (Szechwan) | 4.75 |
| | | <i>HOT! Sliced beef stir fried with peanuts and hot peppers</i> | |
| 乾 炒 牛 肉 絲 | 29. | Home Style Beef (Szechwan) | 4.50 |
| | | <i>HOT! Shredded beef with carrots and celery in hot pepper sauce</i> | |
| 木 須 牛 肉 | 30. | Mu Shu Beef in Mandarin Pancakes (2) (Peking) | 4.50 |
| | | <i>Shredded beef sauteed with Chinese vegetables and eggs</i> | |
| 木 須 肉 | 31. | Mu Shu Pork in Mandarin Pancakes (2) (Peking) | 4.50 |
| | | <i>Shredded pork sauteed with Chinese vegetables and eggs</i> | |
| 滑 肉 片 | 32. | Pork with Zucchini | 4.50 |
| | | <i>Sliced pork stir fried with zucchini in a light sauce</i> | |
| 湖 南 肉 片 | 33. | Spicy Pork with Black Beans (Hunan) | 4.25 |
| | | <i>HOT! Sliced pork sauteed with fermented black beans, and vegetables in Hunan hot sauce</i> | |
| 魚 香 肉 絲 | 34. | Pork with Garlic Sauce (Szechwan) | 4.50 |
| | | <i>HOT! Shredded pork sauteed with ginger and garlic sauce</i> | |
| 蔥 爆 羊 肉 | 35. | Mandarin Lamb (Peking) | 6.50 |
| | | <i>Stir-fried lamb with scallions in a mild brown sauce</i> | |

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肉

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Poultry Specialties

(Served with Soup, Rice and Tea)

- 青椒雞絲 36. Sweet Pepper Chicken (Canton)..... 4.25
Shredded chicken, sauteed with shredded sweet bell peppers in delicate sauce
- 湘江雞絲 37. Hunan Shredded Chicken (Hunan)..... 4.25
HOT! Shredded chicken in a hot, spicy pepper sauce
- 甜酸雞 38. Sweet and Sour Chicken 4.25
Chunks of chicken, dipped in batter and deep fried, then mixed with vegetables sauteed in sweet and sour sauce.
- 辣子雞丁 39. Hot Pepper Chicken (Hunan) 4.25
HOT! Diced chicken, sauteed with fresh green peppers in chili sauce
- 炸溜子雞 40. Empress Chicken (Szechwan) 4.50
Chunks of chicken dipped in egg batter and lightly fried, then sauteed with vegetables in spicy, sweet, pungent sauce
- 咖哩雞片 41. Chicken in Curry Sauce (Mandarin) 3.95
Sliced chicken and onions in a tasty curry sauce
- 香酥鴨 42. Crispy Duck (Szechwan)..... 6.50
Twice cooked duckling, marinated in aromatic spices, steamed then fried
Served with Lotus Leaf Bun
- 樟茶鴨 43. Smoked Duck (Szechwan)..... 6.50
Young duckling flavored with five spices and smoked in tea and Camphor wood. Served with Lotus Leaf Bun

Seafood Specialties

(Served with Soup, Rice and Tea)

- 腰果蝦仁 44. Shrimp with Cashews (Shanghai)..... 5.50
Whole shrimp, shelled and sauteed with crispy cashew nuts
- 宮保蝦仁 45. Kung Bao Shrimp with Peanuts (Szechwan) 5.75
HOT! Whole shrimp, shelled and sauteed with peanuts and red peppers
- 芥蘭蝦 46. Shrimp with Broccoli (Mandarin) 5.50
Whole shrimp, shelled and sauteed with fresh broccoli
- 炸溜蝦球 47. Empress Shrimp (Szechwan) 5.50
Shrimp dipped in egg batter and lightly fried, then sauteed with vegetables in spicy, sweet, pungent sauce
- 甜酸蝦 48. Sweet and Sour Shrimp..... 5.25
Shrimp dipped in egg batter and deep fried then mixed with vegetables sauteed in sweet and sour sauce.
- 乾燒蝦 49. Ginger Shrimp (Hunan)..... 5.75
HOT! Whole shrimp, shelled and sauteed with fresh ginger
- 甜酸魚片 50. Sweet and Sour Fish (Mandarin) 5.25
Fish fillets, dipped in batter and deep fried, then sauteed with vegetables in sweet and sour sauce
- 魚香鮮貝 51. Scallops in Garlic Sauce (Szechwan)..... 5.75
HOT! Scallops sauteed with water chestnuts and mushrooms in spicy hot garlic sauce
- 芙蓉鮮貝 52. Scallops in Velvet Sauce (Shanghai)..... 5.75
Scallops marinated in egg whites and gently sauteed with peapods and mushrooms in a delicate wine sauce

海鮮

蔬菜

Vegetables

(Served with Soup, Rice and Tea)

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| 干扁四季豆 | 53. | Szechwan String Beans (Szechwan)..... | 3.95 |
| | | <i>Fresh string beans, stir fried with
tiny shrimp and Szechwan preserved vegetables</i> | |
| 魚香茄子 | 54. | Szechwan Egg Plant (Szechwan)..... | 3.95 |
| | | <i>HOT! Egg plant stir fried with mushrooms
in hot chili paste with garlic sauce</i> | |
| 湖南素燴 | 55. | Hunan Mixed Vegetables (Hunan)..... | 4.50 |
| | | <i>Fresh seasonal vegetables stir fried in a light delicate sauce</i> | |
| 麻婆豆腐 | 56. | Spicy Ma Pou Bean Curd (Szechwan)..... | 3.95 |
| | | <i>HOT! A spicy high protein combination of fresh bean curd
stir fried with ground pork</i> | |
| 酸辣豆芽 | 57. | Hot and Sour Bean Sprouts (Hunan)..... | 3.50 |
| | | <i>HOT! Bean sprouts sauteed with peppers in vinegar and sesame oil</i> | |

Fried Noodles

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| 湖南炒麵 | 58. | Hunan Special Fried Noodles..... | 4.50 |
| | | <i>Special combination of shrimp, chicken, pork and vegetables</i> | |
| 肉絲炒麵 | 59. | Pork Fried Noodles..... | 3.95 |
| 鷄絲炒麵 | 60. | Chicken Fried Noodles..... | 3.95 |
| 蝦炒麵 | 61. | Shrimp Fried Noodles..... | 4.25 |
| 牛肉炒麵 | 62. | Beef Fried Noodles..... | 3.95 |
| 素菜炒麵 | 63. | Fried Noodles with Vegetables..... | 3.95 |

Fried Rice

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| 湖南炒飯 | 64. | Hunan Special Fried Rice..... | 4.50 |
| | | <i>Special combination of shrimp, chicken, pork and vegetables</i> | |
| 肉絲炒飯 | 65. | Pork Fried Rice..... | 3.95 |
| 鷄絲炒飯 | 66. | Chicken Fried Rice..... | 3.95 |
| 蝦仁炒飯 | 67. | Shrimp Fried Rice..... | 4.25 |
| 牛肉炒飯 | 68. | Beef Fried Rice..... | 3.95 |
| 素菜炒飯 | 69. | Fried Rice with Vegetables..... | 3.95 |

Chinese Bread

- | | | | |
|------|-----|--|------|
| 銀絲捲 | 70. | Hunan Silver Roll (Hunan)..... | 1.50 |
| | | <i>Slightly sweet steamed threads of pastry dough</i> | |
| 炸銀絲捲 | 71. | Hunan Golden Roll (Hunan)..... | 1.50 |
| | | <i>Deep fried Hunan Silver Roll, crisp and tasty like a doughnut</i> | |

Desserts

- | | | |
|-----|--------------------------------|------|
| 72. | Ice Cream or Sherbet..... | .90 |
| 73. | Fresh Fruit of the Season..... | 1.25 |

Private room available for banquets and parties of 30 to 40 people.

麵

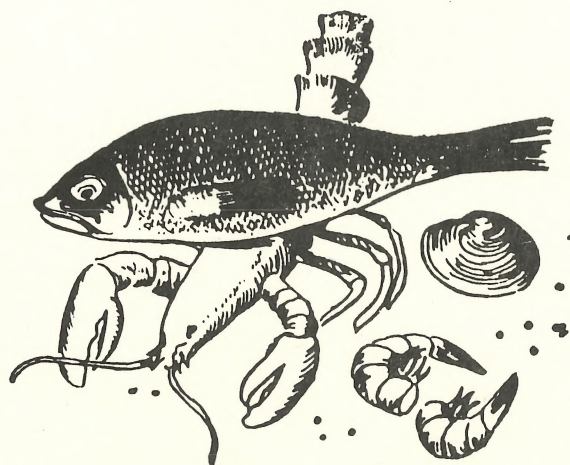
飯

Hai Hsien

Seafood

海鮮

- 洞庭蝦 301. TUNG TING HSIA — Lake Tungting Shrimp (*Hunan*) 8.50
Shrimp, marinated in egg white and gently sauteed with broccoli, Chinese vegetables and water chestnuts
- 宮保蝦仁 302. KUNG BAO HSIA JEN — Kung Bao Shrimp (*Szechwan*) 8.95
HOT! *Whole shrimp, shelled and sauteed with peanuts and red peppers*
- 魚香蝦 303. YÜ SHING HSIA — Shrimp with Garlic Sauce (*Szechwan*) 8.50
HOT! *Shrimp in delicate garlic sauce with cloud ear mushrooms and water chestnuts*
- 乾燒明蝦 304. GAN SHAO HSIA — Hunan Shrimp (*Hunan*) 8.95
HOT! *Shrimp sauteed with ginger in hot chili sauce*
- 甜酸蝦 305. T'IENT SUAN HSIA — Sweet and Sour Shrimp (*Canton*) 8.25
Shrimp dipped in egg batter and deep fried, then mixed with vegetables sauteed in sweet and sour sauce
- 松子蝦仁 306. SUNG TZU HSIA JEN — Shrimp with Pine Nuts (*Shanghai*) ... 8.50
Stir-fried shrimp with pine nuts in a light delicate sauce
- 魚香鮮貝 307. YÜ SHING GAN BAY — Scallops in Garlic Sauce (*Szechwan*).. 8.50
HOT! *Fresh scallops sauteed with water chestnuts and cloud ear mushrooms in garlic sauce*
- 芙蓉鮮貝 308. FU YUNG GAN BAY — Shao Yang Scallops (*Hunan*) 8.50
Fresh scallops marinated in egg white and gently sauteed with broccoli, water chestnuts, green and red bell peppers in wine sauce
- 魚香龍蝦 309. YÜ SHING LONG HSIA — Szechwan Lobster (*Szechwan*) 13.95
Live lobster, cooked with black mushrooms, water chestnuts and bamboo shoots in garlic sauce
- 炒龍蝦 310. CH'AO LONG HSIA — Lobster Cantonese (*Canton*) 13.95
Live lobster stir fried with minced pork, scallions, ginger and garlic in egg sauce
- 松子魚卷 311. SUNG TZU YÜ CHUAN — Pike with Pine Nuts (*Shanghai*) 8.95
Fillets of yellow pike (when available), deep fried with pine nuts Served in sweet and sour sauce
- 脆皮魚 312. HUNAN YÜ — Crispy Whole Fish Hunan Style 8.95
Yellow pike deep fried until crisp coated with sweet and hot special sauce.



牛肉

Niu Jou

Beef

- 宮保牛肉 401. KUNG BAO NIU JOU — Szechwan Beef (Szechwan) 7.50
HOT! Sliced beef stir fried with peanuts in hot pepper sauce
- 湖南牛柳 402. HUNAN NIU LI'O — Hunan Beef (Hunan) 7.50
HOT! Thin slices of beef sauteed with baby corn, green peppers
and other vegetables in spicy hot pepper sauce
- 蔥爆牛肉 403. TS'UNG PAO NIU JOU — Mongolian Beef (Peking) 7.25
Sliced tenderloin, sauteed with green onion
- 本樓牛排 404. BEN LOH NIU PAI — Sizzling Steak (Chicago) 8.95
Sirloin strip steak, broiled to order, thickly sliced and served
with Chinese vegetables in a sizzling tableside presentation
- 雙冬牛肉 405. SU'ANG DONG NIU JOU — Beef Two Delights (Shanghai) 8.50
Sliced tenderloin, sauteed with black mushrooms and
bamboo shoots in brown sauce
- 芥蘭牛肉 406. CHIEH LAN NIU JOU — Broccoli Beef (Mandarin) 7.25
Beef with fresh broccoli, lightly stir fried
- 青椒牛肉 407. CHING-CHIAO NIU JOU — Pepper Steak (Mandarin) 7.25
Beef tenderloin, sauteed with fresh green peppers and onions
in Mandarin sauce
- 雪豆牛肉 408. SIU-EH TOU NIU JOU — Beef with Pea Pods (Mandarin) 7.25
Beef tenderloin, sauteed with fresh snow peas
in a tasty brown sauce
- 乾炒牛肉絲 409. GAN CH'AO NIU JOU — Home Style Beef (Szechwan) 7.25
HOT! Shredded beef with julienne slices of carrots
and celery in hot pepper sauce
- 木須牛肉 410. MU-SHU NIU JOU — Beef in Mandarin Pancakes (Peking) 7.25
Shredded beef sauteed with Chinese vegetables and eggs
Served wrapped in thin Mandarin pancakes with plum sauce

Chu Jou

Pork

- 木須肉 411. MU-SHU JOU — Pork in Mandarin Pancakes (Peking) 6.50
Shredded pork sauteed with Chinese vegetables and eggs
Served wrapped in thin Mandarin pancakes with plum sauce
- 京醬肉絲 412. CHING CHIANG JOU SZU — Mandarin Pork (Peking) 6.50
Shredded pork, simmered in rich brown bean sauce
- 魚香肉絲 413. YÜ HSIANG JOU SZU — Szechwan Pork (Szechwan) 6.50
HOT! Shredded pork, sauteed in hot spicy garlic sauce
- 回鍋肉 414. HUI KUO JOU — Twice Cooked Pork (Szechwan) 6.50
HOT! Pork loin, boiled then shredded and stir fried with
vegetables in hot sauce
- 咕嚕肉 415. GOO LAO JOU — Sweet and Sour Pork (Canton) 6.50
Chunks of pork, deep fried in batter, then stir fried with
vegetables in sweet and sour sauce
- 湖南肉片 416. SPICY PORK WITH BLACK BEANS (Hunan) 6.50
HOT! Sliced pork sauteed with fermented black beans, and
vegetables in Hunan hot sauce.

猪肉

雞

Chee Lui

Chicken

- 炸溜子雞 501. CHA LIU TZU CHEE — Empress Chicken (Szechwan)..... 7.95
Chicken pieces dipped in egg batter and lightly fried, then sauteed with vegetables in sweet sauce with dash of hot oil
- 宮保雞丁 502. KUNG BAO CHEE DING — Szechwan Chicken (Szechwan) 6.50
HOT! Chicken breast, diced and sauteed in rich brown sauce with red peppers and peanuts
- 魚香雞片 503. YÜ HSIANG CHEE PIEN — Chicken in Garlic Sauce (Szechwan)... 6.50
HOT! Sliced chicken, marinated and sauteed in spicy hot garlic sauce
- 核桃雞丁 504. HO T'AO CHEE DING — Chicken with Walnuts (Shanghai) 6.95
Diced chicken, marinated then stir fried with crisp honey walnuts in spicy brown sauce
- 腰果雞丁 505. YAO GOH CHEE DING — Cashew Chicken (Shanghai) 6.95
Diced chicken breast, sauteed with crispy cashew nuts in tasty brown sauce
- 辣子雞丁 506. LAH TZU CHEE DING — Hunan Chicken (Hunan) 6.50
HOT! Diced chicken, sauteed with green peppers in hot sauce
- 雙冬雞片 507. SU'ANG DONG CHEE PIEN — Chicken Two Delights (Shanghai) . 6.95
Shredded chicken, stir fried with Chinese black mushrooms and bamboo shoots
- 菠蘿雞片 508. PO-LO CHEE PIEN — Chicken with Pineapple (Canton)..... 6.50
Sliced chicken with pineapple chunks in light sauce
- 雪豆雞片 509. SIU-EH TOU CHEE PIEN — Chicken with Pea Pods (Mandarin) .. 6.50
Sliced chicken, sauteed with snow pea pods in light sauce
- 甜酸雞片 510. T'IENT SUAN CHEE PIEN — Sweet and Sour Chicken (Canton) ... 6.50
Chunks of chicken, dipped in batter and deep fried, then mixed with vegetables sauteed in sweet and sour sauce
- 陳皮雞 511. CH'EN P'I CHEE — Orange Chicken (Hunan) 6.50
HOT! Diced chicken breast, sauteed with orange peel in spicy sauce

Ya

Duck

- 香酥鴨 512. HSIANG SU YA — Crispy Duck (Szechwan) 8.95
Twice cooked duckling, marinated in aromatic spices, steamed and then fried. Served with Lotus Leaf Bun
- 樟茶鴨 513. TSANG CHA YA — Smoked Duck (Szechwan) 8.95
Young duckling flavored with five spices and smoked in tea and Camphor wood. Served with Lotus Leaf Bun

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Banquet Specialties

Due to preparation time, 24-hour advance notice required

- 北京鴨 514. PEI CHING YA — Peking Duck (Peking) 18.00
Crisp duck skin from slowly roasted duck, served wrapped in Mandarin pancakes with scallions and hoisin sauce.
- 八寶鴨 515. BA BAO YA — Eight Treasure Duck (Peking) 18.00
*Whole duckling, deboned, stuffed, steamed then roasted
 Eight treasure stuffing includes diced pork, ham, shrimp, mushrooms, water chestnuts, ginkgo nuts, and glutinous rice.*
- 紅燜鴨 516. HUNG MEN YA — Red Cooked Duck (Shanghai) 18.00
Whole duckling marinated and stewed in five spices, sherry and soy sauce

For diners on a restricted diet, we will be happy to omit salt, MSG, hot peppers, or other ingredients at your request.

蔬菜

Soo Tsai

Vegetables

- 干扁四季豆 601. KAN BIEN SHIR CHI DO — Szechwan String Beans (Szechwan) 5.95
Fresh string beans, stir fried with minced pork, tiny shrimp and Szechwan preserved vegetables
- 魚香茄子 602. YÜ HSIANG CH'IEH TZU — Egg Plant Szechwan (Szechwan)... 5.95
HOT! Egg plant stir fried with black mushrooms in hot chili paste with garlic sauce
- 湖南素燴 603. HUNAN SOO HWAY — Hunan Mixed Vegetables (Hunan) 5.95
Fresh seasonal vegetables, stir fried in a light delicate sauce
- 素炒雪豆 604. SOO CH'AO SIU-EH TOU — Snow Pea Pods (Mandarin) 5.95
Lightly stir fried snow pea pods and water chestnuts
- 炒雙冬 605. CH'AO SU'ANG TUNG — Two Delights (Mandarin)..... 6.50
Sauteed black mushrooms and bamboo shoots
- 酸辣豆芽 606. SUAN LA TOU YA — Hot and Sour Bean Sprouts (Hunan) 5.50
HOT! Fresh bean sprouts, served spicy hot
- 麻婆豆腐 607. MA POU TOU FU — Spicy Bean Curd (Szechwan) 5.95
HOT! Spicy bean curd with ground pork
- 家常豆腐 608. CHIA CH'ANG TOU FU — Bean Curd Country Style (Szechwan) 5.95
HOT! Fresh bean curd, lightly fried then sauteed with mushrooms and bamboo shoots in spicy brown sauce
- 蠔油芥蘭 609. HAO YU CHIEH LAN — Broccoli in Oyster Sauce (Canton) 5.95
Tender broccoli spears, stir fried with oyster sauce
- 魚香芥蘭 610. YÜ HSIANG CHIEH LAN — Szechwan Broccoli (Szechwan) 5.95
Fresh broccoli, shredded pork, mushrooms, ginger and red peppers, sauteed in spicy sauce

甜點

Ti-en Di-en

Desserts

- ICE CREAM or SHERBET 1.25
- FRESH FRUIT of the Season 1.75
- GLAZED FRUIT FRITTERS — Apple or Banana..... 2.50
Fruit dipped in batter and glazed with sweet syrup for two that is crystallized in ice water at tableside

Parties and Banquets

A private room with a bar is available to gatherings of 30 to 40 people. Unusual banquet dishes are a specialty of our chef, and a special menu to suit your occasion can be prepared. Due to the popularity of House of Hunan banquets and parties, advance reservations are required.